## Hors d'oeuvres

#### Cold

Salt Spring Goat Cheese, Tomato Jam, Basil
Smoked Paprika Prawns • Cilantro Mango Salsa
California Rolls, Soy & Pickle Ginger
Smoked Salmon, cucumber
Compressed Melon & Prosciutto
Mini Niçoise Salad
20 per dozen

#### Hot

Wild Mushroom and Truffle Assent Tart

Lamb Lollipop

Caramelized Onion Tart, Arugula, Bacon
Tandoori Salmon, Minted yogurt

Vegetarian Spring Roll, Plum Preserved

Prawn Gyoza

Mini Beef Wellington

Pork Kimchi

20 per dozen

A minimum of 2 dozen per selection is required

Hors d'oeuvres

#### **Display**

Chilled Poached Prawns, 150 pcs with Brandy Cocktail Sauce \$150

Assorted Sushi and Maki Roll, 50 pcs, Tradition Condiments \$120

Antipasto Platter, Grilled Vegetables, Cured Meats, Olives, Bocconcini, Melon
\$8 per person (minimum 20 servings)

Market Fresh Vegetable Crudité, Club Dip \$3 per person (minimum 10 servings)

Sliced Seasonal Fresh Fruit \$6 per person (minimum 10 servings)

Selection of Domestic Cheese \$7 per person (minimum 10 servings)

#### Carved

Slow Roast Ribeye of Beef, Fresh Rolls, Mustard, Horseradish, Natural Jus \$370 serves 40

Whole Roast Strip Loin of Beef, Fresh Rolls, Mustard, Horseradish, Natural Jus

\$350 serves 40

Roast Suckling Pig Platter

\$330 serves 75

Cedar Plank Salmon

\$100 serves 10

Reception Snacks

#### Late Night Snack

#### **Hockey Night**

Beef Sliders (2 pc per person)

Pulled Pork French Fries

Individual Flat Bread

Your choice of:

Hawaiian, Pepperoni & Cheese, Cheese, Vegetarian or Meat Lovers

\$20 / person

#### **Breads & Spreads**

Edamame Hummus, Roasted Red Pepper Dip, Baba Ganoush Served with Tortilla Chips and Baguette Crostini \$10/person

# Breakfast Buffets

#### Breakfast #1

Coffee and Fresh Juice Bar
Orange, Apple & Grapefruit Juice
Chocolate Banana Bread, Assorted Homemade Muffin
\$7.50/person

#### Breakfast #2

Coffee and Fresh Juice Bar
Orange, Apple & Grapefruit Juice
Bagel Station with Basket of Bagels with Cream Cheese
or
Oven Baked Golden Treasures, Warm Cinnamon Bun
Sliced Seasonal Fruit
\$11/person

#### Breakfast #3

Coffee and Fresh Juice Bar
Orange, Apple & Grapefruit Juice
Chocolate Banana Bread, Assorted Homemade Muffin
Oven Baked Golden Treasures
Scrambled Free Range Eggs with Chives
Bacon, & Sausage
Breakfast Potatoes with Scallions & Peppers
Sliced Seasonal Fruit
\$18/person

# Lunch Buffets

Ploughman's Lunch

Menu #1

assorted cold cuts, domestic cheese, pickles, crostini and baguette

\$8/person

#### Menu #2

Assorted Sandwiches

Tuna on Whole Wheat Ciabbata, Baby Shrimp Croissant, Turkey & Cheese on Ciabbata Bun, Chicken Salad Wrap, Vegetarian Wrap

choice of green salad or daily soup

\$10 /person

#### Menu #3

Assorted Sandwiches

Tuna on Whole Wheat Ciabbata, Baby Shrimp Croissant, Turkey & Cheese

on Ciabbata Bun, Chicken Salad Wrap, Vegetarian Wrap

Served with daily soup and B.L.T. salad

\$12/person

#### Menu #4

Build your own Salad

Choice of:

#### Cobb Salad

organic greens, bacon, egg, avocado, blue cheese

#### Greek Salad

greek salad, tzatziki, grilled pita bread with hummus

#### Kale Chopped Salad

kale, quinoa, cucumber, carrots, aged white cheddar, pickled golden beets

\$10/person

Add Protein \$6/person

# Dinner Buffet

Mixed Greens

Italian Vinaigrette and Tarragon Vinaigrette

B.L.T. Salad

Roasted Garlic Romaine Heart Caesar Salad

Broccoli Slaw

Quinoa & Kale

Herb Marinated Rossdown Chicken

Dijon Veloute

Spinach and Ricotta Cheese Cannelloni

Tomato Sauce and Bechamel Sauce

Olive Oil Roasted Potatoes

Steamed Seasonal Vegetables

Chef's Choice Dessert
Coffee and Tea
\$21/person

#### Add Ons

Slow Roast Ribeye of Beef, Fresh Rolls, Mustard, Horseradish, Natural Jus

\$370 serves 40

Roasted Wild Pacific Salmon with Tarragon Butter Sauce \$100 serves 40

# NORTH SHORE WINTER CLUB Birthday Parties

#### **Party Packages**

One option per group

1. 2 Slices of Pizza Per Person and

Veggie Platter with Dip

2. Chicken Strips and Fries

3. Mac & Cheese and Veggie

Platter with Dip

All meal plans include 3 jugs of pop.

#### Party Add Ons

Pizza (16 slice) \$20

Nachos \$16

Chicken Strips (16) \$32

Mac & Cheese (serves 16) \$32

Fries (serves 16) \$15

Chicken Wings (dozen) \$13

Veggies & Dip Platter \$3/person

Fruit Platter \$7/person

Pitcher of Pop \$8

Pitcher of Juice \$10

Coffee \$18

Must be booked a minimum of 2 weeks in advance

Choice of 1 (one) meal plan per group

Price includes tables, chairs, utensils & plates

No outside food or drink is permitted in the Club with

the exception of birthday cakes

Please inform us of any dietary restrictions in advance.

#### **Activities**

#### **HTC Package**

One hour private rental of the HTC

(includes small ice, goalie training ice)

One hour private rental of the HTC Lounge, 16 meal plans

\$250 Member/\$300 Public

#### Pool Party Package

Available June - August

One hour of swimming

One hour private room rental, 16 meal plans

\$250 Member/\$300 Public

#### **Dance Party Package**

One hour of dance with certified

dance instructor Bryn Rassmusen

One hour private room rental, 16 meal plans

\$250 Member/\$300 Public

#### **Bouncy Castle**

Includes one party host

One hour with the castle

One hour private rental of the HTC Lounge, 16

meal plans

\$150 Member/ \$200 Public

(\$75 + GST as party add on)

#### Party Host (does not go on ice)

\$40+ GST

Up to 16 guests / \$8 per additional guest / MAX 30 children. Parent involvement required.

# Menu Add On

#### **Breaks**

#### Fresh Baked Pastries

Croissants \$24 per dozen

Danish \$24 per dozen

Muffins \$24 per dozen

Banana Bread \$24 per dozen

Cookies \$20 per dozen

Fruit Platter \$6/ person

Market Fresh Vegetable Crudité, Club Dip \$3/person

Pitcher of Pop \$8

Pitcher of Juice \$12

Cans of Pop \$2.50

Bottled Water \$2

Coffee Thermos \$18

Coffee/Tea & Dessert \$3.50 per person

#### From the Kitchen

Pizza (16 slice) \$20

Nachos \$16

Chicken Strips (16) \$32

Mac & Cheese (serves 16) \$32

Fries (serves 16) \$15

Chicken Wings (dozen) \$13